

ODOD LLC supplies premium Oat Flour for Indian restaurants, caterers, and foodservice providers in the USA. Buy wholesale oat flour online

Product code	ODOD-0718
Category	Flours & Grains
MOQ	500 kg (product and packing dependent); FCL quantities up to 1 x 20ft container
Packing options	25 kg and 50 lb multi-wall kraft paper bags with food-grade inner liner; 20 kg and 25 kg PP/BOPP laminated bags; 1 kg to 5 kg consumer or HORECA packs in printed laminates, cartoned; 500 kg and 1000 kg food-grade jumbo bags/FIBC. Palletised and shrink-wrapped export packing available. Private label and customer-specified packing accepted.
Shelf life	9 to 12 months from date of milling in original unopened packing, stored in a cool, dry, odour-free place below 25 C and 65% RH
HS code	11029090
Availability	available
Ash	max 2.5%
Size	Fine: 90-95% through 100 mesh; Medium: 90% through 60 mesh; Oat bran flour: 80% through 40 mesh
Color	Creamy white to light beige, uniform
Grade	Food grade, Grade A milled oat flour; variants: whole oat flour, oatmeal (coarse) flour, oat bran flour
Purity	min 99%
Starch	55-65% (typical)
Protein	11-14% (typical, dry basis)
Moisture	max 12%
Additives	No added colour, preservative, flavour or anti-caking agent
Admixture	max 0.5% foreign matter
Aflatoxin	Total aflatoxin max 10 ppb; B1 max 5 ppb
Treatment	Cleaned, de-hulled, kilned and milled; heat-stabilised to control lipase activity
Beta glucan	3-5% whole oat flour; 5-8% oat bran flour (typical)
Oil content	5-9% (typical crude fat)
Yeast mould	max 1,000 cfu/g
Heavy metals	Lead max 0.2 ppm; Arsenic max 0.1 ppm
Texture odor	Free flowing powder, characteristic mild cereal aroma, free from rancid or musty odour

Allergen note	Oats are naturally free from wheat gluten; dedicated gluten-free milling and testing available on request
E coli salmonella	E. coli absent in 1 g; Salmonella absent in 25 g
Total plate count	max 50,000 cfu/g
Pesticide residues	Within Codex / destination market MRLs
Total dietary fibre	8-12% whole oat flour; 15-20% oat bran flour

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/flours-grains/oat-flour-oatmeal-flour-oat-bran-flour> or hello@odod.us.